

(970) 879-2916

AT THE BASE OF THE MOUNTAIN IN TORIAN PLAZA

OPEN DAILY @ 11AM

Our menu was hand crafted by Chef Hubert and features well rounded offerings for all pallets including house made pizza dough which is fired in our Brick oven, Dressings from scratch and each entree is hand crafted to perfection.

> Nations #5 Top Apres Ski Bar

Heated Outdoor Patio

Ski In - Ski Out

Live Music

FREE Underground Parking

From Scratch Kitchen

Huge Selection Bottles, Cans + 16 Beers on Tap

Menu & Hours Subject to Change





a glimpse of our menu...

STARTERS

Slopeside Wings Tossed in your choice of homemade sauce or dry rub. Served with carrots & celery

Nachos Tortilla chips topped with queso, black beans, cheddar jack cheese, pico de gallo, sour cream and guacamole. Served with a side of salsa (add chicken, steak or shrimp)

Caprese Salad Slices of fresh mozzarella cheese, ripe heirloom tomatoes, fresh basil, and a hearty drizzle of balsamic glaze



SALADS

Southwest Steak Blackened tenderloin, romaine, avocado, roasted corn, cheddar jack cheese, crispy fried onions, pico & southwest ranch

Garden Mixed greens, tomato, cucumber, red onion, red pepper, scallions, carrots and croutons (add shrimp, chicken or steak)

Salmon Spinach 6 oz grilled salmon, spinach, sliced cucumbers, shredded carrots, cherry heirloom, lemon basil vinaigrette

PIZZA

Mother Nature Roasted garlic olive oil, mozzarella, fresh basil, tomatoes

Yard Sale Marinara, mozzarella, local Italian sausage, pepperoni, mixed peppers, yellow onions, mushrooms, olives, tomato

Four Points Marinara, mozzarella, bacon, black forest ham, pepperoni, Italian sausage



HANDHELDS

Triple Decker Club Smoked turkey breast, applewood bacon, lettuce, tomato, pepper-jack, mayo, on jalapeño cheddar bread

Blackened Chicken Club Blackened chicken breast, avocado, bacon, tomato, lettuce, onion, and pepper-jack cheese on jalapeño cheddar bread

Fish Tacos Blackened cod, with shredded cabbage, mango pico & chipotle aioli, flour or corn tortilla

Philly Cheese Steak Slices of slow roasted beef or diced grilled chicken, sautéed onions and peppers with melted provolone cheese, served on a toasted hoagie roll



ENTREES

Zoodle Bowl Fresh zucchini noodles, spinach, shallots and garlic sautéed in creamy sundried tomato sauce. Topped with parsley aioli and grated parmesan. (add chicken or shrimp)

Baked Salmon 8oz salmon filet dusted with lemon pepper and baked to perfection. Served over jasmine rice with a vegetable of the day and garnished with sweet chili mango

Ahí Tuna Pan seared ahi tuna cooked medium rare, served over Jasmine rice and topped with mango pico, avocado, edamame, scallion, and drizzled with a citrus soy ginger

NY Strip Grilled 10oz Aspen Ridge NY strip, served with roasted potatoes, vegetable of the day, topped with a rich port wine mushroom demi glace (Colorado raised beef, no antibiotics or hormones)